



EMPSON & CO.
Experience Italy in a Wine glass



Trebbiano d'Abruzzo DOC

100% Trebbiano. Fantini Trebbiano d'Abruzzo DOC is a lively and intense straw yellow color. The nose is quite intense and persistent; fruity with notes of peach, white flowers, orange and lemon blossoms. Well balanced, with good structure and length.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

Wine exported to: USA

Most recent awards

ULTIMATE WINE CHALLENGE: 90

LUCA MARONI: 92

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	100% Trebbiano
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	12 °C (53.6 °F)
Malolactic fermentation:	no
Fining agent:	Bentonite
Aging containers:	Stainless steel
Bottling period:	December
Aging before bottling:	3 months
Aging in bottle:	1 month
Closure:	Screwcap



Vineyard

Organic:	No
Vineyard location:	Near Ortona, Abruzzo
Soil composition:	Medium-textured, calcareous clay.
Vine training:	Pergola (Tendone)
Altitude:	230-430 (750-1,400 feet) above sea level
Vine density:	1,600-1,800 plant per hectare

Yield:	10-12 tons per hectare
Exposure:	Southwestern/western
Age of vines:	10-20 years
Time of harvest:	Mid-September
Total yearly production (in bottles):	480,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Lively and intense straw yellow color; the nose is quite intense and persistent, fruity with notes of peach and floral notes of white flowers, orange and lemon blossoms. Well balanced, with good structure and length.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Food pairings:	Pairs well with light first courses, white meats, and mild cheese. Excellent with fish.
Aging potential:	2 years
Alcohol:	12%
Winemaker:	Rino Santeusanio